

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1. (currently amended): A fish processing method ~~using comprising~~
introducing a smoking material into a smoke generating device, into which no air is
introduced from a cast portion for feeding the smoke material and smoke discharge path,
removing at least one unnecessary substance selected from the group consisting of soot
and tar from the smoking material under a condition where air is interrupted or air is not
introduced,

bringing, at a normal pressure or a pressurized condition, the smoking material into
contact or into mixing contact by a mixer with at least one of water, a solution or a solution
comprising at least one additive selected from the group consisting of an antioxidant, a pH
adjuster and a condiment to dissolve a smoke dry component to form a smoking liquid into
which a smoke dry component is dissolved, and

applying the smoking liquid to a fish to produce a smoke dried product.

~~characterized in that a smoking material from which at least one unnecessary substance~~
~~selected from the group essentially consisting of soot and tar is removed is brought into contact~~
~~with at least one of a water, a solution and a solution into which at least one necessary additive~~
~~selected from the group essentially consisting of an antioxidant, a pH adjuster and a condiment~~
~~so that the smoking liquid into which a smoking component is dissolved is applied to fish to~~
~~produce a smoke dried product.~~

2. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 1, further characterized in that~~wherein a skinless cut fillet is dipped in the smoking liquid to thereby apply the smoking liquid to the fillet.

3. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 1, further characterized in that~~wherein the smoking liquid is dispersed into fish meat through a blood vessel as a perfusate to thereby apply the smoking liquid to the fish meat.

4. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 3, further characterized in that~~wherein after the smoking liquid is caused to pass through a filter to thereby remove a fine solid substance, the smoking liquid is used as a perfusate and dispersed into a fish meat to apply the smoking liquid to the fish meat.

5. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 3, further characterized in that~~wherein the smoking component is dispersed into a meat of a large size fish under a round condition such as a tuna and a sword fish.

6. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 4, further characterized in~~

~~that~~wherein the smoking component is dispersed into a meat of a large size fish under a round condition such as a tuna and a sword fish.

7. (canceled).

8. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in any one of claims 3 to 6, further characterized in that~~wherein after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid is dispersed, as the perfusate to be fed thereafter, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

9. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 7, further characterized in that~~wherein after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid is dispersed, as the perfusate to be fed thereafter, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

10. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 8, further characterized in that~~wherein after a first perfusate containing a component that prevent the blood from

coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid containing a component in conformity with a purpose of anti-oxidation and taste improvement is dispersed, as a second perfusate, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

11. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved~~ as defined in claim 9, further characterized in ~~that~~wherein after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid containing a component in conformity with a purpose of anti-oxidation and taste improvement is dispersed, as a second perfusate, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

12. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved~~ as defined in any one of claims 1 to 6, further characterized in ~~that~~wherein the smoke dried product to which the smoking liquid is applied is frozen.

13. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved~~ as defined in claim 7, further characterized in ~~that~~wherein the smoke dried product to which the smoking liquid is applied is frozen.

14. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 8, further characterized in that~~wherein the smoke dried product to which the smoking liquid is applied is frozen.

15. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 9, further characterized in that~~wherein the smoke dried product to which the smoking liquid is applied is frozen.

16. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 10, further characterized in that~~wherein the smoke dried product to which the smoking liquid is applied is frozen.

17. (currently amended): The fish processing method ~~using the smoking liquid into which the smoke dry component is dissolved as defined in claim 11, further characterized in that~~wherein the smoke dried product to which the smoking liquid is applied is frozen.